

ALL DAY
MENU



AUGUST 18, 2015

BAR SNACKS

- SPICED NUTS ... 7
- MARINATED OLIVES ... 6
- DAILY OYSTERS – ½ SHELL, MIGNONETTE ... 21
- SHORT RIB TACOS – SALSA, GUACAMOLE, RADISH, CRÈME FRAICHE ... 19
- JAMS BURGER – BACON, LETTUCE, TOMATO, LOCAL CHEDDAR ... 21

STARTERS

- FLUKE CRUDO - AVOCADO, JALAPENO, CHERRY TOMATO, CUCUMBER SALAD ... 16
- CALAMARI - PAPRIKA AIOLI, RED ONION, PADRONS, GRILLED BREAD ... 16
- SHAVED VEGETABLE PLATE –PINE NUTS, APPLE CIDER VINEGAR ... 14
- PIZZETTE – PESTO, GOAT CHEESE, MOZZARELLA, SQUASH BLOSSOM, CHERRY TOMATO ... 17
- KALE SALAD – ANCHOVY DRESSING, BREADCRUMBS ... 14
- JAMS PANCAKES – RED PEPPER, SMOKED SALMON, CORN SAUCE, CRÈME FRAICHE, CAVIAR ... 25

PASTA

RICE

- RISOTTO – WILD MUSHROOMS, BURRATA, ARUGULA PESTO ... 21
- SQUID INK RIGATONI – PEEKYTOE CRAB, GARLIC, CHILI ... 23
- GNOCCHI – SUMMER VEGETABLES ... 21

SIDES

CHARCOAL GRILL - PLANCHA
OVEN - SAUTÉ

- SWORDFISH - SAUCE ROMESCO & LONG BEANS ... 28
- JAMS CHICKEN – TARRAGON BUTTER ... 25
- LOBSTER - BLOOD SAUSAGE, GARLIC BUTTER, CORN, POTATOES ... MP
- PORK CHOP MILANESE - TOMATOES, CAPERS, ARUGULA SALAD ... 32
- DUCK BREAST – GRILLED SCALLIONS, NECTARINE ... 35
- CHARCOAL ROASTED EGGPLANT MEZZE - FARRO, TZATZIKI ... 23
- RED SNAPPER – SAUTEED BOK CHOI, SESAME ... 29
- NY STEAK – BONE MARROW, PURSLANE, MARINATED PEPPERS ... 37

- JAMS POTATOES
- WILTED CHARD
- ROASTED CORN
- SUCCOTASH
- HEIRLOOM TOMATOES

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